



VIGNOLES 2018

APPELLATION: Finger Lakes **VINEYARDS:** Atwater Estate

WINE PROFILE

Harvest Date: October 18, 2018 **Harvest Brix:** 25.4°
Blend: 90% Vignoles, 5% Cayuga White, 5% Vidal Blanc
Acidity: 12.8 g/L **pH:** 3.33
Residual Sugar: 6.6% **ABV:** 12%
Bottling Date: May 16, 2019 **Production:** 80 CASES
Wine Release Date: September 1, 2019

VINTAGE NOTES

We enjoyed a mild winter in 2018. Most nights, the temperature stayed above zero, and only minor amounts of bud mortality were reported. April was quite cool which kept the buds tight, but a warm May ushered in bud break and a new growing season. Though June was typical, overall conditions through July were dry. Early August ushered in warmth and humidity with above average overnight lows. On August 14th and 15th the area received over 11 inches of rainfall, causing widespread damage, and this wet weather continued through October. The poor weather increased disease pressure dramatically, presenting challenges not seen in many years, but after more hand sorting than average, the resulting fruits were robust and reflect the high quality for which we're known.

WINEMAKER'S NOTES

Hand harvested and whole cluster pressed and fermented in stainless steel tank using W15 yeast.

TASTING NOTES

A light straw color, medium-sweet and packs complex aromas and flavors of honey, tropical fruit and caramel apple. Bright and silky with acidity that balances the finish.

FOOD PAIRING

Vignoles is especially nice with spicy dishes or meals with a fragrant element and a touch of heat such as Asian or Mexican cuisine.

